

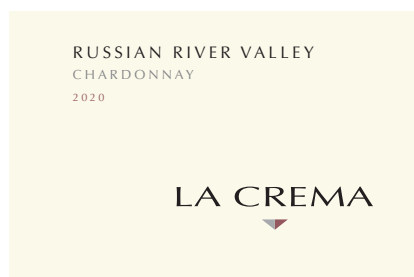


RUSSIAN RIVER VALLEY 2020 CHARDONNAY

Rich. Textured. Refined.

“Aromas of lemon, pineapple and NECTARINE are supported on the nose by subtle hints of Brioche, spice and oak and flavors of pear, tangerine and HONEYDEW MELON. Heady flavors of APPLE GALETTE add a vein of richness. The texture is fleshy, vibrant and concentrated with juicy, yet balanced, acidity and a lingering finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 30% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	0.52g / 100mL
pH:	3.47

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

The home of La Crema and heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the premier wine growing regions in the world. One unique element of the area is the Pacific Ocean’s maritime influence which moderates the warm days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool climate chardonnay. The fruit for this wine was sourced from some of La Crema’s finest estate and grower vineyards in the Russian River Valley AVA.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Chardonnay harvest began on August 21.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Fruit is gently pressed, settled for 24 hours then racked to barrel for fermentation. Fifteen percent of lot was co-inoculated with house strain of malolactic bacteria—these barrels are then used to top the remainder of the lot post primary fermentation. Lees stirred monthly. Wine is aged on lees for 9 to 10 months.

The soulful, spirited Russian River Valley in every sip.